

## TASTING MENU

The tasting menu you choose is the same for each person of the table.  
Thanks for cooperation.

<u>RAW RAW</u>	47
Sea bream, fermented lemon Mullet tartare, mustard, mixed salad Mantis shrimp, radish, avocado sauce <i>(optional) Wine pairing – (3 wine glasses)</i>	20
<u>AUTUMN 2024</u>	60
Mantis shrimp, aromatic herbs, avocado mayonnaise Small squid, radicchio, mustard Spaghetti, anchovies, butter, toasted bread Sole (boneless), Jerusalem artichoke, lemon sauce Ricotta, meringue, passion fruit <i>(optional) Wine pairing - (5 wine glasses)</i>	35
<u>3-COURSE SURPRISE MENU</u>	39
Courses are at the Chef's choice <i>(optional) Wine pairing – (3 wine glasses)</i>	20

The fish we buy fresh, for market reasons and for raw preparations, has undergone a preventive reclamation treatment in accordance with the requirements of Regulation (EC) 853/2004, Annex III Section VII, Chapter 3, letter D point 3. It may also be kept at a temperature of -28° for processing requirements.

Please be advised that the products and dishes prepared and served in this establishment, as well as the drinks, may contain ingredients or adjuvants that are considered allergens (list of ingredients or adjuvants considered allergens used in this establishment and listed in Annex II - "Substances or products causing allergies or intolerances" EC Reg. 1169/20 5 1):

1. Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt and kamut) 2. Crustaceans and products thereof 3. Eggs and products thereof 4. Fish and fish products 5. Peanuts and products thereof 6. Soybeans and products thereof 7. Milk and milk products (including lactose) 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamia nuts) 9. Celery and celery products 10. Mustard and mustard products 11. Sesame seeds and seed products 12. Sulphur dioxide and sulphites in concentrations above 10mg/kg 13. Lupins and products thereof 14. Molluscs and products thereof

Information about the presence of substances or products that cause allergies or intolerances is available from the staff on duty.

## A' LA CARTE MENU

For more than 4 persons at the same table, "a' la carte" menu is not available. Thanks for cooperation.

### Appetizer

One serving of raw fish (your choice from "Raw Raw" menu)	20
Small squid, radichio, mustard	20
Mantis shrimp, aromatic herbs, avocado mayonnaise	20

### **Oysters Super Special**

7/each

*Fleshy and crispy, with sweet flavour*

### First Course

Risotto, pumpkin, hazelnut, katsuobushi tuna	20 min. 2 persons
Spaghetti, anchovies, butter, toasted bread	20
Tagliatelle with beef ragù knife-cutted	20

### Main Course

Monkfish, artichoke, leek sauce	30
Octopus, potatoes, octopus water, algae	28
Roasted beef fillet, chicory	28

### Dessert

Creamy hazelnut, cocoa ground, raspberry coulis	10
Ricotta, meringue, passion fruit	10

Cover and backed goods 5

**It's possible to buy on reservation our homemade almond paste  
(min. 10 pieces, 2,50 €/cad.)**

### DRINKS

Refined and micro-filtered water. Natural and Sparkling	2
Wine by glass	6/20
Beer Grimbergen Blanche – Belgium 0.75 cl	15
Caffe CAGLIARI, single origin PURE INDIA 100% Kaapi Royal	3